CHATEAU MONTELENA
ESTABLISHED 1882

2010 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Cameron Parry, December 2013

INTRODUCTION

Any vineyard can produce great Cabernet in a "just right," aka "Goldilocks" year; however, the best sites rise above the pack in challenging years. Cooler vintages, in particular, exemplify the truly exceptional nature of this piece of land—the grapes receive the prolonged hang time that is ideal for flavor development without getting baked by excessive heat.

VINTAGE WEATHER

The 2010 growing season was persistently cool—summer never really showed up—all the way until the third week of August when a scorcher of a heat wave moved through. But the overall cool season provided for a lot of time on the vine and the great flavor development that comes with it.

NOSE

The nose is loaded with rich aromas of black fruits and spices. Notes of blackberry solicit memories of hot summer afternoons while clove, allspice, vanilla, and hints of cocoa tease with thoughts of baked goodies.

PALATE

A core of brandied cherries, light oak and a hint of anise, building to a full, fleshy mid palate that evolves seamlessly into a rich, spicy finish.

FINISH

There are loads of fine grain tannins that give mass to the wine without being aggressively astringent, hinting at the delicacy and suppleness that will come with time in the cellar.

Technical Information

HARVEST DATES
September 30 – November 5

ALCOHOL
14.2%

BLEND
98.75% Cabernet Sauvignon
1.25% Cabernet Franc

BARREL AGING
22 months, 100% French oak, 29% new

BOTTLING DATE
December 2012

RELEASE DATE
March 2014

WINEMAKER
Cameron Parry

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